



CORONADO BOATHOUSE 1887

1701 Strand Way, Coronado, CA
619-435-0155

www.Coronado-Boathouse.com

Open 5-10pm Sunday through Thursday
5-11pm Friday and Saturday

DINNER MENU

APPETIZERS

HERB STEAMED ARTICHOKE 7

Steamed with fresh herbs and garlic. Served with lemon-basil aioli and drawn butter.

CALAMARI 8

Lightly seasoned, then fried until crispy. Served with a spicy Thai chili-citrus sauce.

BAJA CEVICHE 10

Slipper Lobster, Bay Scallops and Halibut, marinated in orange, lemon and lime juice with our own Baja Seasonings. Tossed together with Salsa Fresca and served with crispy tortilla chips.

CREOLE SHRIMP 11

A half-pound of shrimp, sautéed in a spicy New Orleans style barbecue butter. Served with French bread for dipping.

OYSTERS ON THE HALF SHELL 11

Six large oysters, freshly shucked on the half shell.

SHRIMP COCKTAIL 12

Colossal shrimp & rock shrimp in a spicy gazpacho cocktail sauce.

COCONUT CRUNCHY SHRIMP 12

Large tender shrimp, rolled in sweet coconut breadcrumbs, then fried until golden brown. Served with island mustard and sweet plum sauce.

NEW ZEALAND GREEN-LIP MUSSELS 12

A full pound of mussels, steamed in white wine, garlic, Roma tomatoes and fresh basil.

DUNGENESS CRAB CAKES 12

Three delectable Crab Cakes flavored with Old Bay Seasoning. Served with a roasted garlic and Dijon mustard aioli.

SEAFOOD PREPARATIONS

SCAMPI PASTA 19

Shrimp and scallops sautéed in garlic butter, sherry, Roma tomatoes, and basil. Served over linguini pasta and topped with Parmesan cheese.

SCALLOPS 21

Tender scallops, pan seared, then served over grilled asparagus with a delicate citrus beurre blanc. Served with tropical rice pilaf.

COCONUT CRUNCHY SHRIMP 25

Large tender shrimp, rolled in sweet coconut breadcrumbs, then fried until golden brown. Served with island mustard and sweet plum sauce.

ALASKAN KING CRAB 32

A full pound of succulent crab legs, steamed and served with drawn butter and lemon. Served with tropical rice pilaf.

AUSTRALIAN LOBSTER TAIL

MARKET PRICE

Caught in the pristine waters off Western Australia, the unique Western Rock Lobster has an exquisite taste and fine texture that puts this seafood treasure in a class of its own. Served with tropical rice pilaf.

PRIME STEAKS, POULTRY & MORE Served with a baked potato with choice of toppings.

TERIYAKI BASEBALL TOP SIRLOIN 23

A 12-ounce cut of U.S.D.A. Prime Top Sirloin, marinated in our homemade teriyaki, then grilled to your liking.

HAND CARVED PRIME RIB OF BEEF 26

This 12-ounce cut of Prime Rib is rubbed with aromatic herbs and spices, then slow roasted to optimum tenderness. Served with au jus and horseradish sauce.

JACK DANIELS NEW YORK STEAK 31

A 14-ounce cut of U.S.D.A. Prime Beef, marinated in Jack Daniel's whiskey, Dijon mustard, horseradish, brown sugar and rosemary. Served with a port wine demi-glace.

NEW YORK "BLEUS" 32

A 14-ounce cut of U.S.D.A. Prime New York Steak, cooked to your liking, then topped with a bleu cheese crust and served with a port wine demi-glace.

FILET MIGNON 33

A 12-ounce center cut of tender loin of beef, grilled to your liking. Served with Cabernet demi-glace and roasted shallots. *With a roasted peppercorn crust add \$1.50

MEDITERRANEAN CHICKEN BREAST 18

A 10-ounce chicken breast, stuffed with artichoke hearts, feta cheese, kalamata olives and sun-dried tomatoes. Served with a tomato pesto cream sauce.

PASTA PRIMAVERA 16

Sautéed zucchini, yellow squash, carrots, red peppers, shiitake mushrooms, green beans, and Roma tomatoes. Served over linguini pasta and topped with our homemade marinara sauce.

FISH SPECIALS All fresh fish entrees are served with tropical rice pilaf.

SESAME CRUSTED SALMON 21

Lightly coated in a sesame seed crust then baked. Served atop an Asian vegetable medley with a lobster essence and yellow curry sauce.

THAI-CITRUS MAHI MAHI 22

Costa Rican Mahi Mahi lightly marinated in a Thai chili-soy sauce, then grilled to perfection. Served over a fresh mango salsa.

AHI TUNA 23

Grade #1 Ahi tuna, seasoned with blackening spice, then grilled medium rare. Served with a ginger-soy butter and wasabi cream.

MACADAMIA HALIBUT 24

Alaskan Halibut topped with a macadamia nut crust, then baked. Served over a warm peanut sauce and topped with a mango puree and teriyaki glaze.

COMBINATIONS All combination entrees include a choice of tropical rice pilaf or baked potato.

FILET & COCONUT SHRIMP 33

Coconut Crunchy Shrimp paired with a 6 oz. Prime Filet Mignon.

FILET & KING CRAB 34

½ Pound of Alaskan King Crab together with a 6 oz. Prime Filet Mignon.

FILET & LOBSTER MARKET PRICE

A 10 to 12 ounce Australian Lobster Tail paired together with a 6 oz. Prime Filet Mignon. The best of both worlds!

SOUP & SALADS

Garden Salad 7

Baby lettuce greens topped with pear tomatoes, red onions, cucumbers, carrots, mushrooms, and croutons.

Caesar Salad 7

Crisp Romaine lettuce, shredded Parmesan cheese and our homemade Caesar dressing.

Spinach Salad 10

Tender spinach leaves topped with bacon, onions, eggs, mushrooms and Mandarin oranges. Served with poppy seed dressing.

Clam Chowder 7

Award winning New England style chowder.

SIDE DISHES

Creamed Spinach 6

A Boathouse specialty.

Sizzling Mushrooms 7

Button mushrooms sautéed in garlic butter. Enough for two to enjoy.

Fresh Asparagus 6

Served with a creamy aioli sauce.

Large Idaho Baked Potato 3

Choice of toppings: butter, sour cream or chives.

To substitute for rice 2

The Coronado Boathouse is available for private parties, group dinners, weddings, change of command parties or hail and farewells. Please contact our banquet coordinator at (619) 615-8380.